



2015

Taveggia
Barolo
Cerviano Merli
Riserva
DOCG



Production Area Cerviano Merli-Piedmont

Grapes 100% Nebbiolo

Alc. By Vol. 14.5%

Soil Calcareous with a tendency to clayey, with a good permeability.

Harvest period End of September, October

Aging When the wine is drawn off, and left in steel vats for 2 months, then is matured in oak casks for 60 months.

Tasting Notes On the nose, sweet scent of cherries in alcohol, berry jam with a hint of white pepper, typical of this cru. Complex nose followed by a warm mouth with a sensation of vanilla, extraordinarily soft and enveloping, with sweet and complex tannins; the spice also returns to the mouth joining the fruit in an unparalleled elegance for an amazing vintage like 2015.

Color Ruby red in color with brick reflections

Food pairing Perfect with typical Italian pasta and rice dishes. Also pairs well with roasted red meat.

Serve 18°C/64°F.

Case 6 bottles

UPC Code 762765169698

NH CODE 60769

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